

[54] **DIETARY COMPOSITION AND METHODS OF PREPARING**

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[57] ABSTRACT

Dietary compositions containing peptides and/or amino acids, lipids and carbohydrates, aqueous emulsions of the dietary composition, and methods of preparing such compositions and emulsions. The aqueous emulsions are characterized by improved stability, and correspondingly improved palatability, which is afforded by the use of high amylose starch in the composition. The dietary compositions are consumed in their aqueous emulsion form.

54 Claims, No Drawings